

Electrolux air-o-steam - level B

Combi LW 20 GN 1/1-electric

Electrolux air-o-steam blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-steam combis detailed are level B, 20 GN 1/1 electric models.



268204

OPERATING MODES

- Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking.
- Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of food and reduces weight loss.
- Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator is automatically controlled by the By-pass technology for saving water and energy.

- air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.
- Exhaust valve electronically controlled to extract the humidity excess.
- Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Low power cycle: for delicate cooking such as for baking cakes.

- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.
- Air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.
- Quick cooking: useful when passing to a type of cooking that requires a lower temperature than the previous one, works both automatically and manually.
- Manual injection of water in the cell.
- Automatic steam generator water draining with an automatic scale diagnosis system.



Electrolux

**Electrolux air-o-steam - level B
Combi LW 20 GN 1/1-electric**

PERFORMANCE

- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

	AOS201EBA2 268204	AOS201EBH2 268214	AOS201EBN2 268224
TEHNILISED ANDMED			
Energia	Elekter	Elekter	Elekter
Siinide arv	20	16	20
Juhtraami siinide vahe - mm	63	80	63
Küpsetustsüklid - °C			
õhk-konveksioon	300	300	300
aur	130	130	130
kombineeritud	250	250	250
Konveksioon	●	●	●
Aurufunktsioon	●	●	●
Konveksioon/aur	●	●	●
Toidu taassoojendamine	●	●	●
Madala temp. aurutamine	●	●	●
Kahe kiirusega ventilaator	●	●	●
Sondtermomeeter	●	●	●
Automaatne pesusüsteem	●	●	●
Välismõõtmed -mm/laius	993	993	993
Välismõõtmed -mm/sügavus	957	957	957
Välismõõtmed -mm/kõrgus	1795	1795	1795
Sisemõõdud - mm			
laius	460	460	460
Sisemõõdud - m			
sügavus	715	715	715
Sisemõõdud - mm			
kõrgus	1450	1450	1450
Võimsus - kW/boiler	24	24	20
Võimsus - kW			
mootor	0.8	0.8	0.8
Võimsus -kW			
elekter	34.5	34.5	34.5
Võimsus - kW			
kambri	34	34	34
Netokaal - kg	284	284	284
Pinge	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

Electrolux air-o-steam - level B
Combi LW 20 GN 1/1-electric

	AOS201EBA2 268204	AOS201EBH2 268214	AOS201EBN2 268224
STANDARD LISAVARUSTUS			
AHJUTOGI 20X1/1GN, 63MM-LW	1		1
AHJUTOGI+RATTAD 16X1/1GN, 80MM-LW		1	
JUHTPANEELI FILTER-20 GN1/1 AHJUDELE	1	1	1
UKSEKILP KÄRUTA 20 1/1-EELSOOJENDILE	1	1	1
LISAVARUSTUS			
1 (1,2KG) GN1/1 REST 8 KANALE	922266	922266	922266
1 REST GN 1/2 4 TERVE KANA JAOKS (1,2KG)	922086	922086	922086
1/1GN AISI 304 RESTIPAAR	922017	922017	922017
2 FRITÜÜRKORVI AHJUULE	922239	922239	922239
20 2/1 AHJUDE VEEFILTER 1,8L/MIN	922104	922104	922104
20X1/1&2/1 AHJU RASVAFILTRID	922179	922179	922179
AHJUGRILL (ALUMINIUM) GN 1/1	922093	922093	922093
AHJUTOGI 20X1/1GN, 63MM-LW	922007	922007	922007
AHJUTOGI+RATTAD 16X1/1GN 80MM-LW	922010	922010	922010
AUTOMAAT VEEPEHMENDI AHJUDELE	921305	921305	921305
BANKETIKÄRU- 54 TALDRIKUT-74MM-20GN1/1	922016	922016	922016
BANKETIKÄRU-45 TALDRIKUT-85MM-20GN1/1	922072	922072	922072
EKIS HACCP KOMPLEKT	922166	922166	922166
GN 1/1 TIBURESTIPAAR	922036	922036	922036
GRILL -JA PIZZAPLAAT GN1/1	922215	922215	922215
GRILLPLAAT AHJUDELE GN 2/3	922284	922284	922284
KOMP. INTEGREERITUD HACCP AHJUULE	922275	922275	922275
KÕPSETUSPLAAT(400*600*38) -PERF.ALU/SIL	922189	922189	922189
KÜPS.PLAAT (400*600*20) -4 SERVA ALU.	922191	922191	922191
KÜPS.PLAAT (400*600*20) 4 SERVA -PERF.A	922190	922190	922190
KÜPSETUSTOGI 16(400X600) 80MM 20X1/1 LW	922068	922068	922068
KUUMAKAITSE 20GN 1/1 AHJUDELE	922243	922243	922243
NON-STICK PANN GN 2/3 H=20MM	922285	922285	922285
PESUDUŠS AHJUULE	922171	922171	922171
TEFLON UNIV. PANN GN1/1 H=20 MM	922090	922090	922090
TEFLON UNIV. PANN GN1/1 H=40 MM	922091	922091	922091
TEFLON UNIV. PANN GN1/1 H=65 MM	922092	922092	922092
TERMOTEEK 20X1/1GN	922014	922014	922014
UKSEKILP KÄRUTA 20 1/1-EELSOOJENDILE	922094	922094	922094
VEEPEHMENDI VAIKPUHASTUS	921306	921306	921306

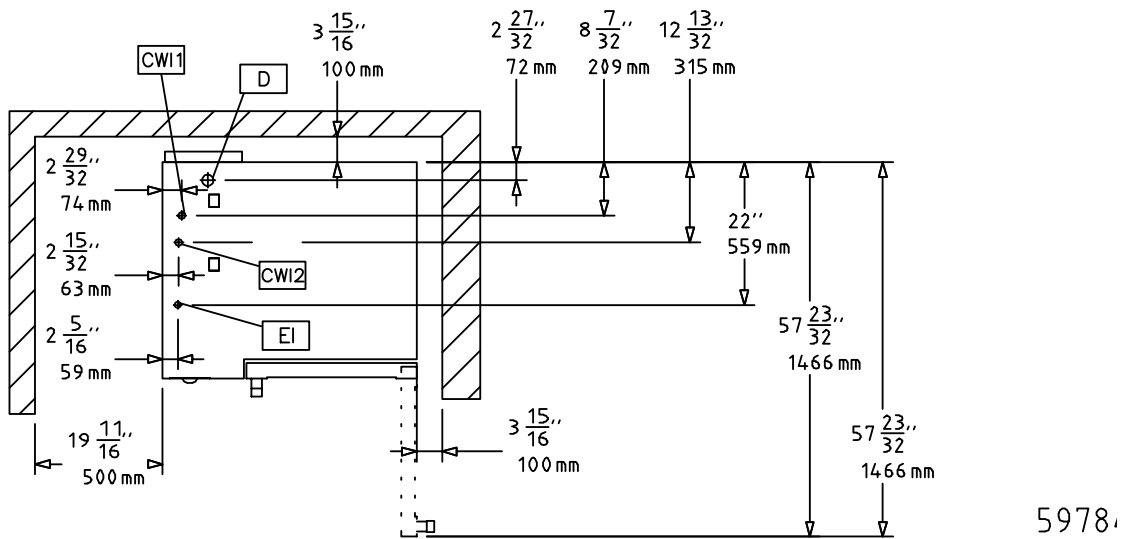
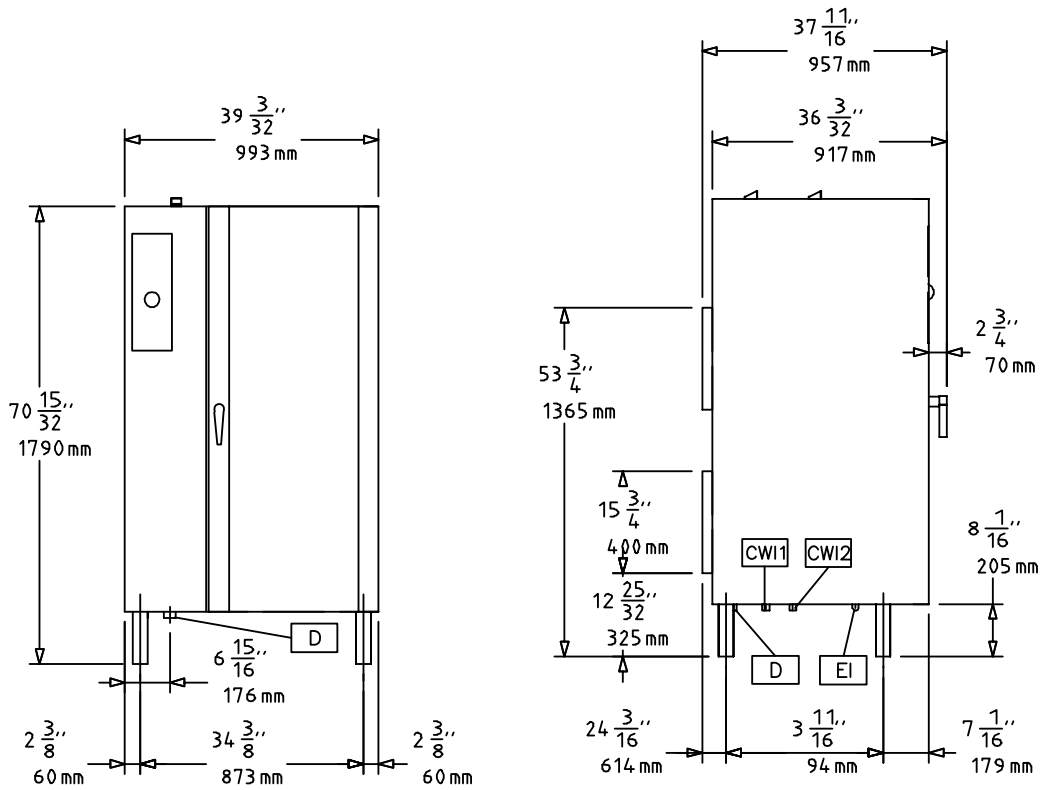
ECAB040

2010-05-10

Võib muutuda ilma etteatamata

Electrolux air-o-steam - level B
Combi LW 20 GN 1/1-electric

268204, 268224, 268214



ECAB040

2010-05-10

5978.

PAIGALDUSJONIS	AOS201EBA2 268204	AOS201EBH2 268214	AOS201EBN2 268224
CWI - Külma vee ühendus	3/4"	3/4"	3/4"
D - Kanalisatsioon	1"1/4	1"1/4	1"1/4
EI - Elektriühendus	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Jahutusvee ühendus	3/4"	3/4"	3/4"